



MASALA LIBRARY
BY JIGGS KALRA

ROYAL INDIAN THALI

At Masala Library we endeavour to take you on a culinary adventure of the royal cuisines of India which will linger within you endlessly and create an infinite bond with our legendary hospitality. We create culinary delights inspired by age old classic recipes and cooking techniques, while incorporating the rich cultural heritage of these royal states. The experience will transform you back to being among the royal courts of the medieval ages where chefs specialize in a particular dish were invited to cook for the royals.

The Royal Cuisine of India is an amalgamation of Awadh, Hyderabadi and Rajasthani influences, where the finest and rarest spices and ingredients locally sourced from the souqs of Qatar are used to evolve dishes into gastronomic wonders here for the first time in Doha.

ROYAL INDIAN THALI

195 QAR per person

SHURUVAT

ASPARAGUS AND EDAMAME GALOUTI

purple asparagus | edamame bean |
hand pound spices | amla chutney

PANEER ALOOBUKHARA ^N

homemade cottage cheese | spiced prune |
tulsi marinade | garlic relish

THAR KE PAPAD ^N

creamy cheese | potato galettes |
papad crisp | apricot chutney

DAAWAT-E-SHAHI

NADRU YAKHNI

lotus roots | onion | yoghurt | Indian spices |
homemade ghee

PANEER LAVANG LATIKA ^N

cottage cheese | khoya | nuts | tomato curry |
sone ka warq

LUCKNOWI ALOO

young potatoes | bell peppers | tomato |
roasted nuts

DAL MAKHANWALI

36-hours slow cooked black lentils | butter |
tomatoes

Served with a selection of Indian breads
and raita.

BIRANJ

AWADHI DUM PARDA SUBZ BIRYANI ^N

aromatic basmati rice and spices
cooked on dum

MEETHA

BANARASI GHEVAR KI CHAAT ^N

Rajasthani ghevar | milk clouds

ROYAL INDIAN THALI

245 QAR per person

SHURUVAT

GALAVAT KI KEBAB ^N

smoked Indian goat | aromatic rose | clove |
slow cooked

HARI MIRCH AUR NIMBU KA JHINGA

tiger prawns | lemon chilli marinade |
cooked in tandoor

MURGH MAKHMALI KEBAB ^N

chicken tenders | green cardamom |
coriander roots

DAAWAT-E-SHAHI

HYDERABADI DUM KA MURGH ^N

Chicken pin wheels | cooked on dum |
nutty sauce

NALLI NEHARI

Indian goat shank | 27- hours slow cooked |
vetiver essence

SARSON MAHI AJWAINI

Seabass fillet | Indian mustard |
carom seeds

DAL MAKHANWALI

36-hours slow cooked black lentils |
butter | tomatoes

Served with a selection of Indian breads
and raita.

BIRANJ

AWADHI DUM PARDA GOSHT BIRYANI ^N

aromatic basmati rice and spices cooked
on dum

MEETHA

BANARASI GHEVAR KI CHAAT ^N

Rajasthani ghevar | milk clouds